Use & Care Guide

Radiant/Induction Electric Cooktop



Electrolux

318 203 603 (0709)

Finding Information

MAKE A RECORD FOR FUTURE USE

Brand____

Purchase Date____

Model Number____

Serial Number____

NOTE

The serial and model numbers may be found on the serial plate located under the cooktop.

QUESTIONS?

For toll-free telephone support in the U.S. and Canada:
1-877-4ELECTROLUX (1-877-435-3287)

For online support and internet product information:
www.electrolux.com

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Safety

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance. Save these instructions for future reference. This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

⚠ WARNING

This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION

This symbol will help alert you to situations that may cause bodily injury or property damage.

⚠ WARNING

To reduce the risk of fire, electrical shock, or injury when using your electric cooktop, follow basic precaution including the following:

This unit has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase the distance between the unit and receiver.
- Connect the unit into an outlet or a circuit different from that to which the receiver is connected.

⚠ CAUTION

Persons with a pacemaker or similar medical device should exercise caution using or standing near an induction unit while it is in operation, as the electromagnetic field may affect the working of the pacemaker or similar medical device. It would be advisable to consult your Doctor or the pacemaker or similar medical device manufacturer about your particular situation.

- **Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance.** Never allow children to play with packaging material.

- **Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code No. 70 - latest**

edition in the United States, or CSA C22.1, Part 1 in Canada, and local code requirements. Install only per installation instructions provided in the literature package for this appliance.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.

- **User Servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the appliance.
- **Never modify or alter the construction of an appliance such as removal of panels, wire covers or any other permanent part of the appliance.**
- **Storage on Appliance. Flammable materials should not be stored near surface units.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

⚠ CAUTION

Do not store items of interest to children in the cabinets above the appliance. Children climbing on the cooktop to reach items could be seriously injured.

- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.

⚠ WARNING

Stepping or leaning on this cooktop can result in serious injuries and may also cause damage to the cooktop. Do not allow children to climb or play around the cooktop.

- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR THESE UNITS.** Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.

⚠ WARNING

Never use your appliance for warming or heating the room.

- **Wear Proper Apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do Not Use Water or Flour on Grease Fires. Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.

- **Use Only Dry Pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let the pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder.

- **Do Not Heat Unopened Food Containers. Buildup of pressure may cause the container to burst and result in injury.**

IMPORTANT. Do not attempt to operate the cooktop during a power failure. If the power fails, always turn off the cooktop. If the cooktop is not turned off and the power resumes, the cooktop will not operate and an error message will be displayed.

IMPORTANT SAFETY INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which touch key pads controls each surface unit.**

- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When flaming food under the hood, turn fan on. Refer to hood manufacturer's instructions for cleaning.

- **Use Proper Pan Size**. This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units**. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.

- **Never Leave Surface Units Unattended.** Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.

- **Protective Liners**. Do not use aluminum foil to line any part of the appliance. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or short circuit.

- **Glazed Cooking Utensils**. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

- **Ventilating hood.** The ventilating hood above your cooking surface should be cleaned frequently, so the grease from cooking vapors does not accumulate on the hood or filter.

FOR CERAMIC-GLASS COOKTOP ONLY

- **Do Not Clean or Operate a Broken Cooktop.** If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cooktop with Caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.
- **Do Not Place Hot Cookware on Cold Cooktop Glass.** This could cause glass to break.
- **Do not slide pan across the cooktop surface.** They may scratch the cooktop surface.
- **Do Not Let Pans Boil Dry.** This may cause permanent damage in the form of breakage, fusion, or marking that can affect the ceramic-glass cooktop. (This type of damage is not covered by your warranty).

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

NOTE

Save these important safety instructions for future reference.

COOKTOP FEATURES

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE COOKTOP

⚠ CAUTION

The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT** from residual heat transferred from the cookware and burns may occur.

INDUCTION ELEMENT CHARACTERISTICS (RIGHT FRONT AND REAR ELEMENTS)

A COOLER COOKTOP- A unique feature of the Induction Cooktop is whether turned ON or OFF, the cooktop surface remains cooler than standard ceramic cooktops.

MAGNETIC DETECTOR- The coil sensor automatically detects whether the pan is magnetic and eliminates accidental "turn-On."

PAN SIZE DETECTION- The pan recognition sensor automatically detects and adapts the Cooking Zones to the pan sizes in use.

EFFICIENT- Induction cooking heats faster while using less energy. Induction power levels are quick to boil and when simmering.

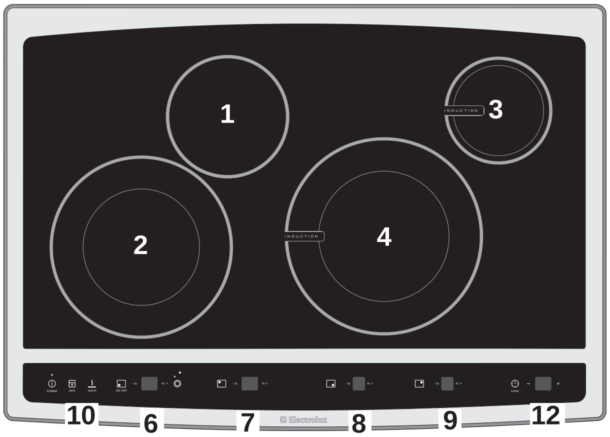


Fig. 1 - 30" model

1. Left Rear Single Radiant Element (Fig. 1)
   Left Rear Double Radiant Element (Fig. 2)
2. Left Front Double Radiant Element
3. Right Rear Single Induction Element
4. Right Front Double Induction Element
5. Center Rear Single Radiant Element (Fig. 2 only)
6. Left Front Element Control Pads
7. Left Rear Element Control Pads
8. Right Front Element Control Pads
9. Right Rear Element Control Pads
10. Main Cooktop Controls
11. Center Rear Element Control Pads (Fig. 2 only)
12. Minute Timer Key Pads

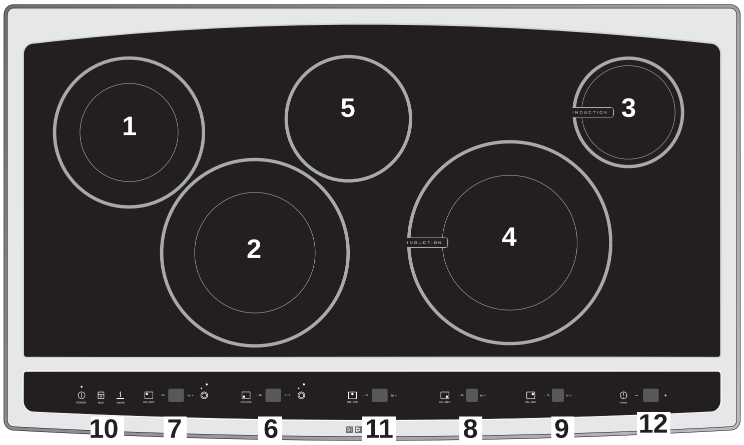


Fig. 2 - 36" Model

COOKTOP FEATURES (CONT'D)

10 Main Cooktop Controls

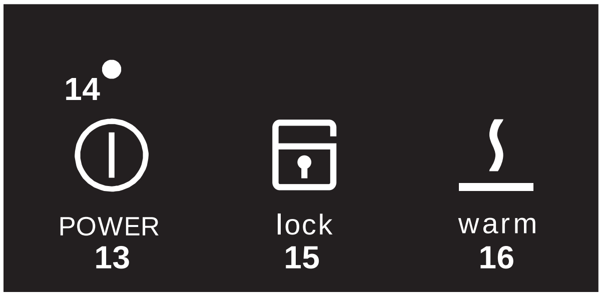


Fig. 1

12 Minute Timer Key Pads

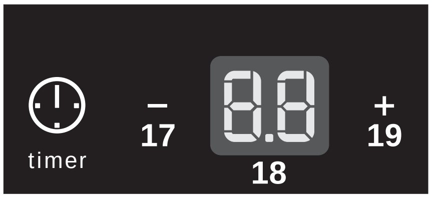


Fig. 2

6 7 8 9 11 Element Controls (at 4 or 5 locations)

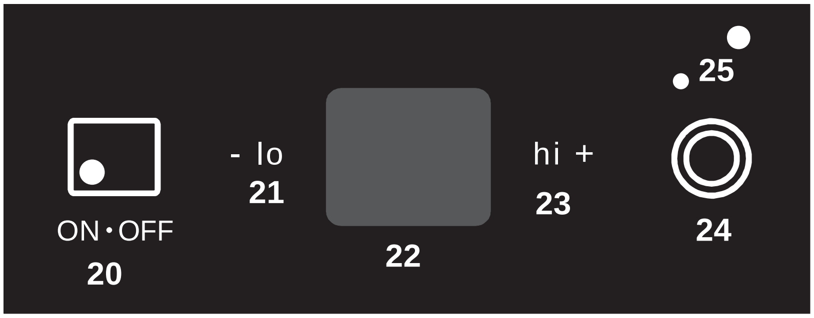


Fig. 3

13. Cooktop ON/OFF Key Pad
14. Cooktop ON/OFF Indicator Light
15. Controls Lock Key Pad
16. Keep Warm Setting Key Pad
17. Minute Timer Setting - (decrease) Key Pad
18. Minute Timer LED (displays up to 99 minutes)
19. Minute Timer Setting + (increase) Key Pad
20. Element Power Key Pad (for each element)
21. Element **- lo** Key Pad (for each element)
22. Element Power Level LED (for each element)
23. Element **+ hi** Key Pad (for each element)
24. Element Size Key Pad (double radiant elements only)
25. Element Size Indicator Lights

ABOUT THE CERAMIC GLASS COOKTOP

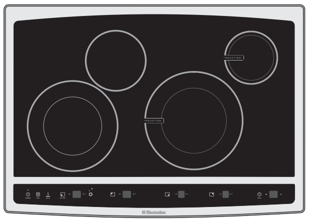
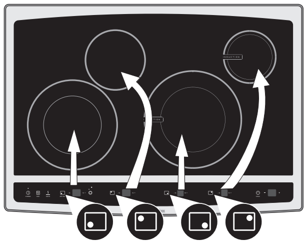

Fig.1 - 30” Model - Cooktop

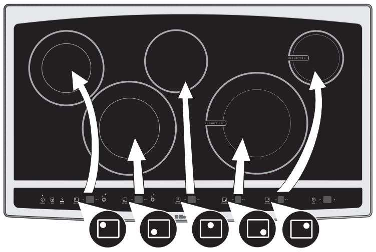

Fig. 2 - 36” Model - Cooktop

The ceramic cooktop has radiant and induction surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. **Make sure** the diameter of the pan matches the diameter of the element outline on the cooktop (See Figs. 1 & 2).

Heat is transferred up through the surface of the cooktop to the cookware. Only flat-bottom cookware should be used. The type and size of cookware, the number of surface elements in use and their settings are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become **hot enough to cause burns.**

LOCATIONS OF THE SURFACE ELEMENTS


Fig. 3 - 30” cooktop


Fig. 4 - 36” cooktop

Your cooktop is equipped with radiant and induction surface elements with different wattage ratings. The ability to heat food quicker and in larger volumes increases as the element wattage increases.

The surface elements are located on the 30” cooktop as follows:

- 1 **small** radiant element located at the left rear position;
- 1 **dual** radiant element located at the left front position;
- 1 **small** induction element located at the right rear position;
- 1 **dual** induction element located at the right front position.

The surface elements are located on the 36” cooktop as follows:

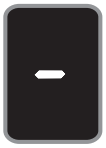
- 1 **small** radiant elements located at the center rear position;
- 2 **dual** radiant elements located at the left front and rear positions;
- 1 **small** induction element located at the right rear position;
- 1 **dual** induction element located at the right front position.

LED MESSAGES OR LIGHT INDICATORS DISPLAYED BY MAIN CONTROL

CONTROLS LOCK - This feature allows the cooktop to be locked only when the cooktop is switched to OFF. Touch and hold the LOCK key pad for a few seconds. A beep will sound and dashes ("- -" / "-") on all cooking zone controls will be displayed (Fig. 1 and 2). Once locked, no other displays will glow and no Cooking Zones will activate. To turn the Controls Lock OFF, touch and hold the LOCK key pad for a few seconds. A beep will sound, the Lock dashes on all LED's of zone controls will turn OFF and the cooktop may be used normally.

COOKTOP POWER - The Cooktop POWER key pad activates the entire Cooktop. To power the cooktop, touch and hold the POWER key pad for 2 seconds. A beep will sound and the Power LED will glow (See Fig. 4). The cooktop will be in a ready mode for 20 seconds. If no other key pads are touched the Cooktop Main POWER will turn OFF automatically. To turn the Main Power OFF touch and hold the Main POWER key pad for 1 second. A beep will sound and the Power Indicator Light will turn OFF (See Fig. 3).

ERROR CODES E *XX* - The control displays ***E*** (radiant/Induction zone controls) in Cooking Zones LEDs (Fig. 5) and digits in Minute timer LED (Fig. 6) together showing an error code.


Fig. 1

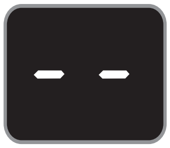

Fig. 2



Fig. 3

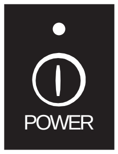


Fig. 4

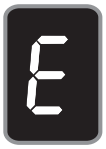

Fig. 5


Fig. 6

LIGHT INDICATORS DISPLAYED BY COOKING ELEMENT CONTROLS

COOKING ZONE ON/OFF PAD - Each Cooking Elements have separate ON/OFF key pads (Fig. 7). Once the Main Power key pad has been touched to activate the cooktop, touch the corresponding Cooking Element ON/OFF key pad once to active the Cooking Zone needed. ***"0"*** or ***"0.0"*** will appear in the LED display. If the corresponding hi + (increase) / - lo (decrease) key pad is not touched, the request to turn the Cooking Element ON will cancel and the Cooktop Main Power will turn OFF, if no other zone is actived. To set a Cooking Element power level touch the corresponding Cooking Element + (increase) or - (decrease) key pad once. To turn OFF a Cooking Element, touch the Cooking Element ON/OFF key pad once and the LED display will shows ***"0"*** or ***"0.0"*** or will turn OFF if the corresponding cooking element was activated more then 10 seconds.

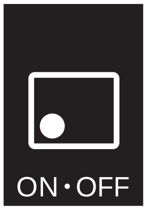


Fig. 7

ABOUT THE RADIANT SURFACE ELEMENTS

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting, the element will cycle ON and OFF. The heating element retains enough heat to provide a uniform and consistent heat during the OFF cycle. For efficient cooking, turn OFF the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

NOTE

Radiant elements have a limiter that allows the element to cycle ON and OFF, even at the HI setting. This helps to prevent damage to the ceramic glass cooktop. Cycling at the HI setting is normal and can also occur if the cookware is too small for the radiant element or if the cookware bottom is not flat (Refer to pages 15-16 for using correct cookware instructions with the cooktop).

Please read detailed instructions for ceramic glass cooktop cleaning in the **General Care & Cleaning** section and **Solutions to Common Problems** section of this Use and Care Guide.

LED MESSAGES DISPLAYED BY RADIANT ELEMENT CONTROLS



Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5



Fig. 6

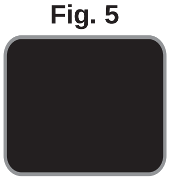

Fig. 7



Fig. 8

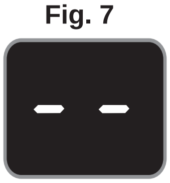


Fig. 9

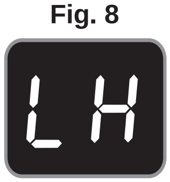


Fig. 10

THE AVAILABLE WINDOW DISPLAY SETTINGS - The control will display heat levels ranging from **Hi** (Figure 1) to **Lo** (Figure 6) and OFF (Figure 7). The settings between **9.5** (Figure 2) and **3.0** (Figure 3) decrease or increase in increment of .5 (1/2). The settings between **3.0** (Figures 3 & 4) and **1.2** (Figure 5) are Simmer settings which decrease or increase in increment of .2 (1/5) to **Lo** (Figure 6; lowest Simmer setting) for more precise settings at lower heat levels. Use the Recommended Surface Setting Chart to determine the correct setting for the kind of food you are preparing.

HOT ELEMENT INDICATOR MESSAGE (HE) - After using any of the single or dual radiant element positions the cooktop will become very hot. Even after turning the control to OFF, the cooktop will remain hot for some time. The control monitors the temperature of the cooktop and displays the message **"HE"** (hot element; See Fig. 8) warning when the cooktop is still too hot to touch. If the **HE** message appears in the window, the control can still be turned ON again for use.

LOCKOUT FEATURE (- -) (See controls lock on page 11) - Whenever the Cooktop Lockout feature is active, **"- -"** will appear in each radiant element display windows (See Fig. 9).

KEEP WARM (LH) - Use the keep warm key pad to activate the warm settings for any of the cooking zones. The ON/OFF key pad for the desired cooking zone must be activated first, then touch the warm key pad once to set the Keep Warm function. LH (Low Heat) should appear in the corresponding cooking zone display window (See Fig. 10).

THE RECOMMENDED RADIANT ELEMENT SETTINGS

Use the chart to determine the correct setting for the type of food you are preparing.

Recommended Surface Settings Chart	
Setting	**Type of Cooking**
HIGH (HI)	Start most foods; bring water to a boil and pan broiling.
MEDIUM HIGH (8-10)	Continue a rapid boil; frying, deep fat frying.
MEDIUM (6)	Maintain a slow boil; thicken sauces and gravies; steaming vegetables.
MEDIUM LOW (2 - 4)	Keep foods cooking; poaching and stewing.
LOW (LO) (LH)	Keep warm, melting and simmering.

Note: The size and type of cookware used will influence the setting needed for best cooking results.

LED MESSAGES DISPLAYED BY INDUCTION COOKING ZONE CONTROLS

POWER LEVEL SETTINGS - Once active, the Induction Cooking Zones will provide 10 Power Levels to choose from. These include 1 2, 3, 4, 5, 6 (Fig. 3), 7, 8, 9. The highest setting of P or "**Power Boost**" provides 125% power level for 10 minutes (See Fig. 2). Each key pad touch (or just holding down the Power Level key pad) will scroll through all the available power levels quickly (See pages 20-23 for complete instructions).

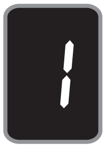


Fig. 1



Fig. 2

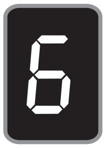


Fig. 3

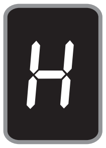


Fig. 4

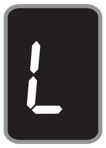


Fig. 5



Fig. 6

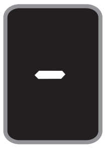


Fig. 7

RESIDUAL HEAT - Once any Cooking Zone has been used for cooking and turned OFF, and if the cooktop surface temperature on any of the Cooking Zones is still too HOT, H (See Fig. 4) will appear in the LED display for the affected Cooking Zone. The H will continue to display if the temperature is still too HOT.

⚠ **CAUTION**

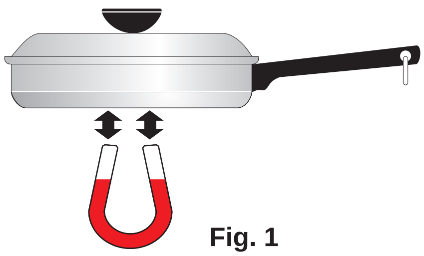
The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT** from residual heat transferred from the cookware and burns may occur.

KEEP WARM (L) - Use the WARM key pad to activate the Warm setting for any of the Cooking Zones. The ON/OFF key pad for the desired Cooking Zone must be activated first, then touch the WARM key pad located in the Cooktop Main Control area once to set. L (LOW) should appear in the corresponding Cooking Zone LED display (See Fig. 5).

PAN DETECTION - All induction Cooking Zones will provide a Pan Detection message. If a Cooking Zone is turned ON and no pan is detected for the Cooking Zone, the pan has been moved or if the pan is not centered correctly or if the pan is not made of magnetic material, F (See Fig. 6) will appear in the affected Cooking Zone LED display.

LOCKOUT FEATURE (-) - Whenever the Cooktop Lockout feature is active, **"-"** will appear in each induction element display windows (See Fig. 7).

USE THE CORRECT COOKWARE TYPE ON THE INDUCTION COOKING ZONES


Fig. 1

The magnetic Cooking Zone sensors located below the cooktop surface require the use of cookware made with magnetic material in order to start the heating process on any of the Cooking Zones.

When purchasing pans, look for cookware specifically identified by the manufacturer for use with Induction cooktops. If your not sure, use a magnet to test whether the cookware type will work. If a magnet sticks to the bottom of the cookware, the material type is correct for Induction cooking (See Fig. 1).

It is recommended to always use heavier high quality stainless steel cookware on your Induction Cooktop surface. This will greatly reduce the possibility of developing scratches on the ceramic surface.
Even quality cookware can scratch the cooktop surface, especially if cookware is slid over the ceramic cooktop surface without being lifted up. Over time sliding **ANY** type of cookware over the ceramic cooktop will likely alter the overall appearance of the cooktop. Eventually the buildup of scratches will make cleaning the surface difficult and degrade the overall appearance of the cooktop.

MINIMUM PAN SIZE REQUIREMENTS FOR THE TWO INDUCTION COOKING ZONES

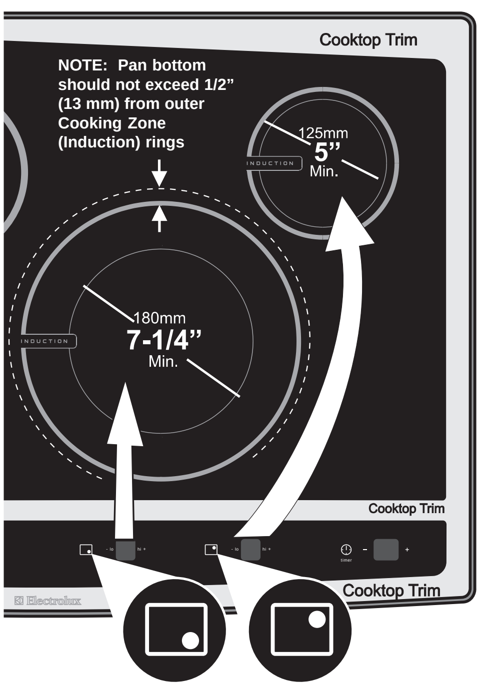


Fig. 2

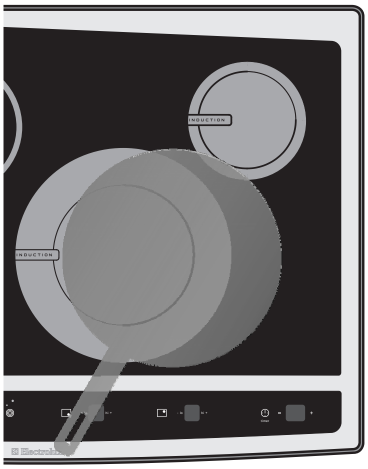
USE THE CORRECT SIZE COOKWARE - The 2 Induction Cooking Zones available on the Cooktop require a **MINIMUM** pan size to be used at each location (Fig. 2). The inner ring of each Cooking Zone is your guide to the correct MINIMUM pan size. The pan bottom must FULLY cover the inner ring for proper cooking to occur.

The thicker outer ring at each Cooking Zone is helpful to determine the pan **MAXIMUM** size. After centering the cookware of the cooktop, make sure the cookware does not extend more than ½" beyond the thicker line on the Cooking Zone (See example in Fig. 2). The pan must make FULL contact on the glass surface without the bottom of the pan touching the metal cooktop trims (Shown in Fig. 2).

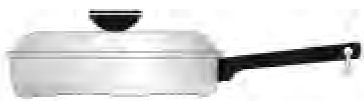
NOTE: If a pan made of the correct material is centered properly on any of the active Cooking Zones but is TOO SMALL, the affected Cooking Zone LED will display an ***F*** code and the pan will not heat.

COOKWARE RECOMMENDATIONS

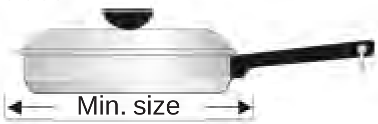
INCORRECT



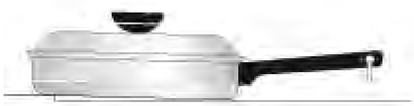
• Cookware not centered on Cooking Zone surface.



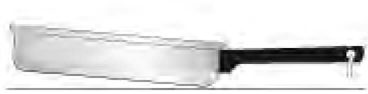
• Curved or warped pan bottoms or sides.



• Pan does not meet the minimum size required for the Cooking Zone used (See Fig. 19).

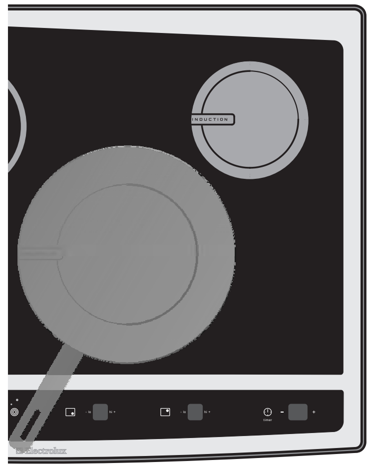


• Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.

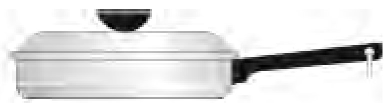


• Heavy handle tilts pan.

CORRECT



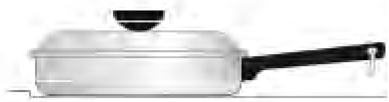
• Cookware centered correctly on Cooking Zone surface.



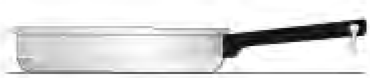
• Flat pan bottom & straight sides.



• Pan size meets or exceeds the recommended minimum size for the Cooking Zone (See Fig. 19).



• Pan rests completely on the Cooktop surface.



• Pan is properly balanced.

Fig. 1

PLEASE NOTE THAT ON THE INDUCTION COOKING ZONES - ANY one of the incorrect conditions listed above in Fig. 1 may be detected by the sensors located below the ceramic cooktop surface. If the cookware does not meet any of these conditions, one or two of the Cooking Zones will not heat indicated by an F in the affected Cooking Zone display. Correct the problems before attempting to activate the cooktop.

USE QUALITY COOKWARE IN GOOD CONDITION

The cookware used with the Induction Cooktop should have flat bottoms that make good contact with the entire surface of the Cooking Zone. Check for flatness by rotating a ruler across the bottom of the cookware (See Fig. 1). Be sure to follow all the recommendations for using cookware as shown in Fig. 1, page 15.

Also remember to:

- Use cookware made with the correct material type for Induction Cooking (See Fig. 1, page 14).
- Use quality cookware with heavier bottoms for better heat distribution allowing for more even cooking results.
- The pan size should match the amount of food being prepared.
- **Do not let pans boil dry.** This may cause permanent damage in the form of breakage, fusion, or marring that can affect the ceramic cooktop. (This type of damage is not covered by your warranty).
- Do not use dirty pans with grease buildup. Always use pans that are easy to clean after cooking.

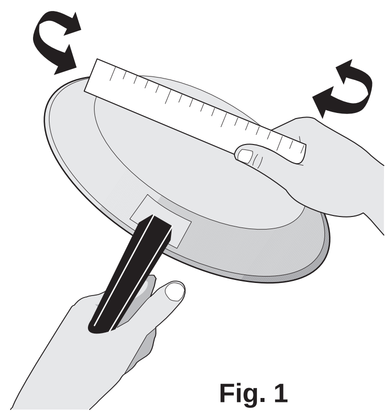


Fig. 1

⚠ CAUTION

The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT** form residual heat transferred from the cookware and burns may occur.

⚠ CAUTION

DO NOT TOUCH HOT COOKWARE or PANS directly with hands. Always use oven mitts or pot holders to protect hands from burns.

⚠ CAUTION

DO NOT SLIDE Cookware across the cooktop surface. Doing so may permanently damage the appearance of the ceramic cooktop.

Prior to using your cooktop for the first time, apply the recommended cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

COOKWARE MATERIAL TYPES FOR RADIANT ELEMENTS ONLY

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

ALUMINUM- Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting). If aluminum pans slide across the ceramic glass cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.

COPPER- Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (see Aluminum above).

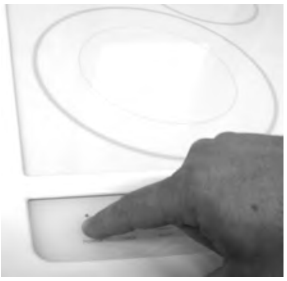
STAINLESS STEEL- Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

CAST IRON- A poor heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.

PORCELAIN-ENAMEL on METAL- Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.

GLASS- Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

USING THE TOUCH CONTROL

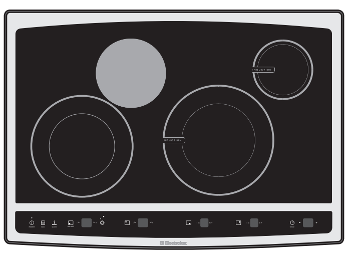

Fig. 1

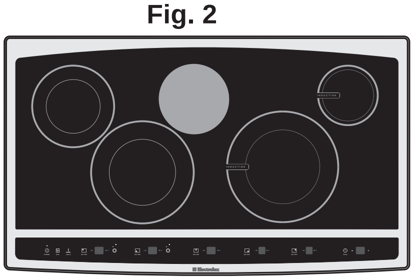
The recommended way to use the touch pads on the cooktop is shown in Fig. 1. Be sure that your finger is placed in the center of the touch pad as shown. If the finger is not placed on the center of a pad, the cooktop may not respond to the selection made.

Lightly contact the pad with the flat part of your entire fingertip. Do not just use the narrow end of your fingertip.

OPERATING THE SINGLE SURFACE RADIANT ELEMENT

The cooktop has a single radiant surface element at the position shown on Figs. 2 & 3.


Fig. 2


Fig. 3

To Operate the Single Surface Element

1. Place correctly sized cookware on the radiant surface element.
2. Touch and hold the POWER key pad until a beep sounds. The power indicator light above the POWER will turn ON. Note: If no other key pad is touched within 20 seconds the request to Power ON the cooktop will clear.
3. Touch and hold the ON-OFF pad for the desired element position until a beep is heard. The display will show **"0.0"**. **Note:** If no further pads are touched within 10 seconds the request to power the element ON will clear.
4. Touch **hi +** pad once to turn ON the power level to **HI** or touch **- lo** pad once for power level to **Lo**.
5. Each touch of the **hi +** or **- lo** pad will increase or decrease the power level. **Lo** is the lowest power level available. **Note:** The power level may be adjusted at any time while the element is ON.
6. When cooking has been completed touch the ON-OFF pad once to turn the element OFF and if no other surface element is used touch the POWER key pad to turn off the cooktop. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area. **Note:** The **Hot Element (HE) message** will be showed on display for each element until the heating surface area has cooled sufficiently.

⚠ CAUTION

Radiant surface elements may appear to have cooled after they have been turned OFF. The Hot Element (HE) message will be showed and will continue to display until the glass cooktop has cooled down to a moderate level. The glass surface may still be hot and burns may occur if the glass surface is touched before the display has turned OFF.

Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

OPERATING THE DUAL SURFACE RADIANT ELEMENT

Both the 30” and 36” cooktops are equipped with dual radiant surface element located as shown in Figs. 1 & 2. A touch key pad on the element controls is used to select one of the 2 positions of the element. Symbols and indicator lights on the control panel are used to indicate which coil of the dual radiant element will heat. The ● symbol indicates that only the INNER coil will heat (Fig. 3). The ◉ symbol indicates that both INNER and OUTER coils will heat (Fig. 4). You may switch from either coil setting at any time during cooking.

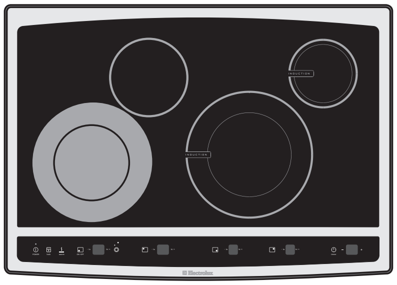


Fig. 1

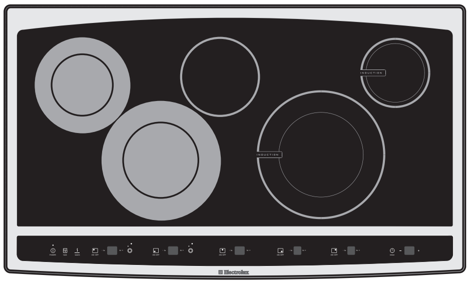


Fig. 2

To Operate the Dual Surface Element:

1. Place correctly sized cookware on the radiant surface element.
2. Touch and hold the POWER key pad until a beep sounds. The power indicator light above the POWER will turn ON. Note: If no other key pad is touched within 20 seconds the request to Power ON the cooktop will clear.
3. Touch and hold the ON•OFF pad for the dual element position until a beep is heard. **Note:** If no further pads are touched within 10 seconds the request to power the element ON will clear.
4. Select the INNER (Fig. 3) or INNER and OUTER (Fig. 4) to heat by touching the size key pad.
5. Touch **hi +** pad once to turn ON the power level to **HI** or touch **- lo** pad once for power level to **Lo**.
6. Each touch of the **hi +** or **- lo** pad will increase or decrease the power level. **Lo** is the lowest power level available. **Note:** The power level may be adjusted at any time while the element is ON.
7. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.
8. When cooking has been completed touch the ON•OFF pad once to turn the element OFF and if no other surface element is used touch the POWER key pad to turn off the cooktop. **Note:** The **Hot Element (HE) message** will be showed on display for each element until the heating surface area has cooled sufficiently.

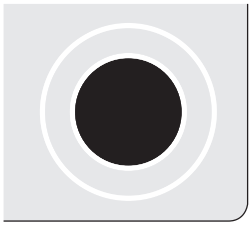


Fig. 3

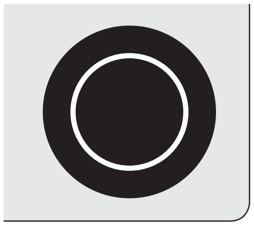


Fig. 4

⚠ CAUTION

Radiant surface elements may appear to have cooled after they have been turned OFF. The Hot Element (HE) message will be showed and will continue to display until the glass cooktop has cooled down to a moderate level. The glass surface may still be hot and burns may occur if the glass surface is touched before the display has turned OFF.

OPERATING THE INDUCTION COOKING ZONES

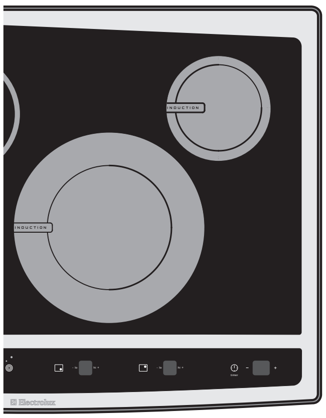


Fig. 1

The cooktop has two induction Cooking Zones designed for cookware of various sizes. Be sure to place cookware that meets the minimum and maximum pan size requirements (Fig. 2, page 14) for the Cooking Zone desired and is best for the amount of food being prepared. Place the cookware with the prepared food on the Cooking Zone **BEFORE** setting any of the Cooktop controls.

To Turn ON one or more of the Cooking Zones:

1. Place the prepared food using the correct type and size cookware on the desired Cooking Zone. Be sure to center the cookware on Cooking Zone completely covering the minimum ring marked on the Zone surface. PLEASE NOTE: If the cookware requirements for the Cooking Zone (See Fig. 1, page 15) are not met the sensors will detect a problem and display the letter F in the affected Cooking Zone LED. Any problems must be corrected before proceeding.
2. Touch and hold the (POWER) key pad for a few seconds or until a beep sounds. The Power Indicator light located above the (POWER) key pad will turn ON. NOTE: If no other key pad is touched within 20 seconds the request to Power ON the cooktop will clear.
3. To start one or more Cooking Zones lightly touch the (ON•OFF) key pad for the Cooking Zones needed. A beep will sound and the chosen Cooking Zone power level digital display will show 0 indicating no power level for the Zone has been set yet. NOTE: If no other key pad is touched within 10 seconds the request to Power ON the Cooktop Zone will clear.
4. Set the desired power level for the Cooking Zone by touching either the **hi +** or **- lo** key pad. If the **hi +** key pad is touched the Cooking Zone will start at a "**Power Boost**" maximum power level (the Cooking Zone LED will display P and the control will beep once). If the **- lo** key pad is touched once the Cooking Zone will start at 1 (the Cooking Zone LED will display 1 and the control will beep once).

   NOTE: Touch once, or repeatedly touch the **hi +** or **- lo** key pads to adjust or scroll through power levels at any time during the cooking process (To scroll through the power levels quickly touch and hold the **hi +** or **- lo** key pads until the power level desired is reached). Once the Cooking Zone power level has been set the food will begin to heat at that level until the power level is manually changed. For more information about the available Cooktop Zones power levels available see "Power Level Settings" section below.

Recommended Surface Settings Chart

Setting	Type of Cooking
P (Power Boost)	Start most foods; bring water to a boil and pan broiling.
MEDIUM HIGH (8-9)	Continue a rapid boil; frying, deep fat frying.
MEDIUM (6)	Maintain a slow boil; thicken sauces and gravies; steaming vegetables.
MEDIUM LOW (2 - 4)	Keep foods cooking; poaching and stewing.
LOW (L)	Keep warm, melting and simmering.

OPERATING THE INDUCTION COOKING ZONES

IMPORTANT OPERATING NOTES:

- Fluids spilled or objects lying on the controls area of the cooktop may cause the cooktop to display error code and turn OFF while cooking. Clean the spills or remove the objects from the cooktop.
- Be sure the cooktop vent holes are NOT blocked. If the vent holes are blocked the cooktop internal sensor may shut OFF to avoid over heating the appliance.
- If the cookware or pan is moved from the center of any active Cooking Zone for any reason, a sensor will detect the situation and the cookware will no longer heat. The affected Cooking Zone LED will flash between F and the last power level set for the Cooking Zone. The Cooking Zone will remember the power level setting for up to 3 minutes before the Cooking Zone will automatically shut OFF.

To Turn OFF the Cooking Zones:

1. Once cooking is complete, touch the ON•OFF key pad to turn the Cooking Zone OFF.
2. A beep will sound and the chosen Cooking Zone power level LED will display 0 or will turn OFF the corresponding Cooking Zone was activated more then 10 seconds. If no other key pads are touched the Cooking Zone will shut OFF automatically in 10 seconds. If no other Cooking Zones are active and no other key pads are touched the entire cooktop will shut OFF automatically in 20 seconds.
3. When any Cooking Zone is OFF, the corresponding Cooking Zone LED may display H if the Cooking Zone temperature is too HOT. The LED will continue to display H, and even if the Cooktop is switched OFF the LED will continue to display H as long as the cooktop remains HOT.

⚠ CAUTION

The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT** form residual heat transferred from the cookware and burns may occur.

INDUCTION COOKING PREHEAT RECOMMENDATIONS

When preheating a pan on the cooktop always watch carefully. Whenever using the cooktop the user should always pay attention to any items cooking and remain attentive until the cooking process is complete.

Keep in mind that induction may decrease the amount of time required to preheat a cooking utensil.

KEEP WARM FEATURE

The Warm feature may be used with any of the Cooking Elements.

To Turn the Keep Warm Feature ON:

1. To select the Keep Warm feature for any Cooking Element touch the ON•OFF key pad for the corresponding Cooking Element.
2. Touch the key pad located in the main control area. The Cooking Zone will display LH (Low Heat) for radiant elements and L for induction element indicating that the Cooking Zone is properly set to Keep Warm.

MINUTE TIMER

The Minute Timer feature may be useful in the kitchen if a recipe calls for keeping track of time. This feature will keep track of time from 1 to 99 minutes. The LED display will begin to count down minutes once set.

To Set the Minute Timer:

1. To activate the timer, touch the timer pad.
2. Touching and releasing the + or the — key pads will increase or decrease the Minute Timer setting by 1 minute with each key press (up to 99 minutes). During the setting a dot will flash in the display
3. Once the Timer is set and no timer + and — key pads are pressed for 5 seconds the Minute Timer begins the countdown and the dot LED will stop flashing and will stay on in the display. Once the Minute Timer reaches 00 long beeps will sound indicating that the time is up. To stop the control from beeping, touch the timer pad or the + and — key pads at the same time.

To Cancel the Minute Timer:

1. Touch the timer pad or the + and — key pads at the same time or set the timer to 00.
2. The set time will disappear from the LED indicating that the Minute Timer is no longer active.

LOCKING THE CONTROLS

The Cooktop Controls may be locked in order to prevent the cooktop from accidentally being turned ON. This feature can be activated only when the cooktop is OFF.

To Turn ON the Controls Lock Feature:

Touch and hold the lock key pad. After few seconds a beep will sound and "- -"/"-" will be showed on the surface element controls. This will keep any Cooking Element or Cooktop functions from being accidentally turned ON. The Minute Timer is not affected by this feature.

To Turn OFF the Controls Lock Feature:

Touch and hold the lock key pad. After few seconds a beep will sound and all LED displays will turn OFF indicating the cooktop is unlocked. The Cooking Elements or any of the other Cooktop functions may now be used.

SABBATH FEATURE MODE

When the Sabbath feature is ON **"Sb"** will be showed on the radiant elements control displays and on the Minute Timer Control display (Fig. 1). On induction element control displays will be showed **"-"**. Only radiant surface elements can be used during Sabbath mode. The Timer feature is locked during the Sabbath mode. The warm feature doesn’t work during Sabbath mode.



Fig. 1

To activate the Sabbath Feature Mode:
To activate the Sabbath feature at least one radiant cooking surface has to be active. If an induction element surface is ON it will be automatically turned OFF when the Sabbath mode is activated. Touch and hold for few seconds simultaneously + key of the Minute Timer Control and lock key. After few seconds, "Sb" will be showed on the radiant elements control displays and on the Minute Timer Control display and "-" will be displayed on induction element control displays.

To turn ON a Surface Element (only for radiant element) when the Sabbath Feature is active:
Use the procedure as for operating a Radiant Element. If you turn ON a radiant surface element during Sabbath mode the electronic surface element control will record the request and execute it with a 15-30 seconds delay. So the element will start heating 15-30 seconds after the surface element control was turned ON. The element control display will not show the settings because "Sb" is always displayed. When necessary, it is possible to adjust the power of the surface element but you have to remember that the surface element control will adjust the temperature with the same delay. Note: The WARM feature doesn't work during Sabbath mode.

To turn OFF the Surface Element when the Oven Sabbath Mode is active:
To shut OFF the surface element while the Sabbath feature is ON, proceed as usual but take note that the element will immediately turn OFF without any delay.

To deactivate the Sabbath Feature Mode:

Touch and hold for few seconds simultaneously + key of the Minute Timer Control and lock key. When the Sabbath mode is deactivated the unit turns OFF.



Fig. 2

Note: If a power failure occurs during sabbath mode when the power comes up "SF" will showed on the radiant element control displays and on the minute timer control displays (Fig. 2). On induction element control displays will show "-". All radiant elements will turn OFF. The unit can be operated again as Sabbath mode.

POWER SHARING (INDUCTION COOKING ZONES ONLY)

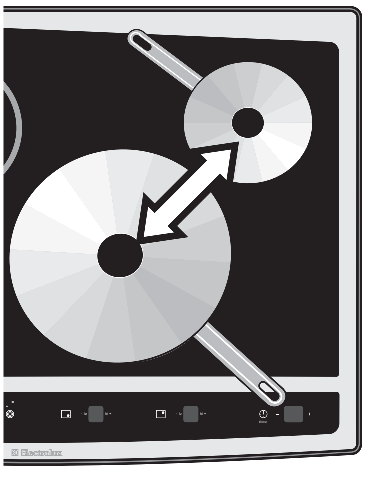


Fig. 1

Your cooktop is equipped with two induction elements within one heating section. The Cooking Zones are powered by an independent induction inverters. Two Cooking Zones in a heating section share the power of one inverter. This is called Power Sharing.

For example, if pans are cooking food items on both Cooking Zones, the last Power Level set will be maintained, while the first pan may experience a slight reduction in the power level setting.
POWER SHARING TIPS: Remember to set the power level for the food item you wish to maintain last (See Fig. 1).

OPERATIONAL NOISES

The electronic processes involved with Induction Cooking create some unusual background noises. These noises are normal and part of the Induction Cooking process.

Please note that these noises are more noticeable while cooking at the Power BOOST level. Very loud noises are not part of normal Induction Cooking.

CARE & CLEANING TABLE

Surfaces	How to Clean
Aluminum & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Painted and Plastic Control Knobs	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. **DO NOT** spray liquids directly on the control pad and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or some paper towels - they will damage the finish. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Stainless Steel, Chrome Control Panel, Decorative Trim	Clean **stainless steel** with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. **Do not use cleaners with high concentrations of chlorides or chlorines.** Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.

COOKTOP CLEANING AND MAINTENANCE

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop

Prior to using your cooktop for the first time, apply the recommended Cleaning Creme to the ceramic surface. It is available in most hardware stores. Clean and buff with a paper towel. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

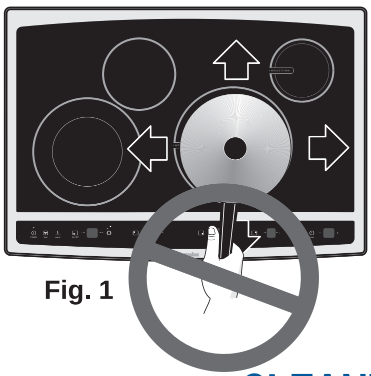


Fig. 1

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, they may cause it to crack or break.

CLEANING RECOMMENDATIONS FOR THE CERAMIC GLASS COOKTOP

⚠ CAUTION

Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL.

⚠ WARNING

DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

For light to moderate soil:
Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. Do not use the towel you use to clean the cooktop for any other purpose.
For heavy, burned on soil:
Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Rub the soiled area using a non-abrasive plastic type no-scratch pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

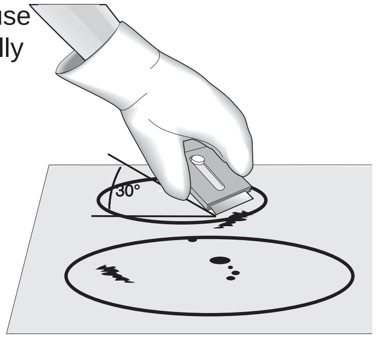
If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.

CLEANING RECOMMENDATIONS FOR THE CERAMIC GLASS COOKTOP (CONTINUED)

CAUTION

Damage to the ceramic glass cooktop may occur if you use scrub pad.

IMPORTANT NOTE: Damage to the ceramic glass cooktop may occur if you use an abrasive type scratch pad. Only use cleaning products that have been specially designed for ceramic glass cooktop.



Plastic or foods with a high sugar content:
These types of soils must be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated on previous page). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

Do not use the following on the ceramic glass cooktop:



- **Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.**
- **Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.**
- **Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.**

Special Caution for Aluminum Foil and Aluminum Cooking Utensils
- **Aluminum foil -** Use of aluminum foil will damage the cooktop. Do not use thin aluminum cooking utensils or allow foil to touch the ceramic cooktop under ANY circumstances.
- **Aluminum utensils -** The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If allowed to boil dry, not only will the utensil be destroyed, but it may fuse to, break or mark the ceramic glass surface, permanently damaging the cooktop surface.

CARE & CLEANING OF STAINLESS STEEL

Special care and cleaning are **required** for maintaining the appearance of stainless parts. Please refer to the table provided at the beginning of the **General Care & Cleaning** section in this Use & Care Manual.

IMPORTANT

Before calling for service, review the following problems first. It may save you both time and expense. This list includes common experiences that are not the result of defective workmanship or material in your cooktop.

ENTIRE COOKTOP DOES NOT OPERATE

- Cooktop controls are locked. Set the cooktop controls to unlock the Cooktop (see page 23 for further instructions).
- House fuse has blown or circuit breaker has tripped. Check/reset breaker or replace fuse. If the problem is a circuit overload, have this situation corrected by a qualified electrician.
- Service wiring not complete. Contact installation agent or dealer.
- Power outage. Check house lights to be sure. Call local electric company.

COOKTOP TURNS OFF WHILE COOKING

- **The automatic shut-off feature will turn all of the Cooking Zones and the entire Cooktop OFF after any Cooking Zone has been in continuous use for 12 hours.**
- Cooktop internal heat sensor has detected high temperatures inside the appliance. Be sure the appliance vent holes are not blocked. **(Refer to the Installation Instructions supplied with the cooktop for more detailed cooktop installation information).**
- Fluids spilled or object lying on controls area of cooktop. Clean spills or remove object. Repower cooktop.

SURFACE ELEMENT DOES NOT HEAT

- No power to appliance. Check/reset breaker or replace fuse. If the problem is a circuit overload, or improper connection of the armored cable supplied with the appliance, have this situation corrected by a qualified electrician.
- Too low heat setting. Turn control to a slightly higher setting until element comes on.
- Incorrect control is ON. Be sure to use correct control for the element needed.

COOKING ZONE DOES NOT HEAT FOOD (INDUCTION ELEMENTS)

- No cookware was placed on the Cooking Zone or cookware material type incorrect for Induction Cooking.
- Cookware bottom not large enough for Cooking Zone.
- Cookware is warped or in poor condition.
- Cookware is not centered on Cooking Zone.
- Cookware resting on cooktop trim or does not rest completely on cooktop surface.
- No power to the appliance. Check steps under "**Entire cooktop does not operate**" in this checklist.
- Incorrect Cooking Zone control setting. Make sure the correct control is ON for the Cooking Zone being used.

SURFACE ELEMENT TOO HOT OR NOT HOT ENOUGH

- Incorrect control setting. Raise or lower setting until proper amount of heat is obtained. Dial markings are an indicator of relative heat settings and will vary slightly.
- Lightweight or warped pans being used. Use only flat, evenly balanced, medium or heavyweight cookware.
- Voltage is incorrect. Be sure appliance is properly connected to the specified power source.
- Use only flat bottom, evenly balanced, medium or heavyweight cookware. Pans having a flat bottom heat better than warped pans. Cookware material affects heating. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.

FOOD NOT HEATING EVENLY

- Improper cookware. Select flat-bottomed cookware of a proper size to fit element.
- Incorrect control setting. Raise or lower setting until proper amount of heat is obtained.

POOR COOKING RESULTS

- Many factors affect cooking results. Adjust the recipe's recommended power levels or cooking times.
- Cookware is too lightweight or warped. Use heavier quality cookware so foods being prepared may cook more evenly.

COOKTOP ZONE CONTROL DISPLAYS *E* AND 2 DIGITS LED MAIN CONTROL DISPLAYS

- Induction Cooktop main control has detected a fault or error condition. Try turning electrical power supply OFF and back ON to cooktop in order to reset Cooktop main controls. If fault recurs, record fault number and turn power supply to Cooktop OFF.

COOKING ZONE LED CONTINUOUSLY FLASHES *F* (INDUCTION COOKING ZONES ONLY)

- Induction Cooktop pan detection sensors do not see the correct cookware. Test with a magnet to be sure cookware is made with Induction compatible material.
- Cookware has been removed from the Cooking Zone without turning the Cooking Zone OFF. Place cookware back on to the Cooking Zone or if finished cooking turn off the affected Cooking Zone.
- Cookware is not centered over the Cooking Zone properly. Refer to page 15 for correct cookware placement.

SCRATCHES OR ABRASIONS ON CERAMIC GLASS COOKTOP SURFACE

- Coarse particles (such as salt or sand) are between cooktop and utensil. Be sure cooktop surface and bottom of utensils are clean before use. Small scratches do not affect cooking and will become less visible with use.
- Cleaning materials not recommended for glass ceramic cooktop have been used. See **Ceramic-Glass Cooktop** section in this Owner's Guide.
- Cookware with rough bottom has been used. Use flat-bottomed, smooth utensils. See Selecting **Surface Cooking Utensils** in this Owner's Guide.

METAL MARKS ON CERAMIC GLASS COOKTOP SURFACE

- Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a mildly abrasive cleanser to remove marks.

BROWN STREAKS AND SPECKS ON CERAMIC GLASS COOKTOP SURFACE

- Boilovers have cooked onto surface. Use razor blade scraper to remove soil. See instructions under **General Care & Cleaning.**
- Cleaning materials not recommended for ceramic-glass cooktop have been used. Use recommended cleaners and cleaning method. See **Ceramic-Glass Cooktop** section in this Owner's Guide.

AREAS OF DISCOLORATION ON CERAMIC GLASS COOKTOP SURFACE

- Mineral deposits from water and food. Wet surface with water and sprinkle on a cooktop cleaning creme. Scrub with a clean damp paper towel until the stain disappears. Wipe remaining paste away, then apply a small amount of cooktop cleaning creme and polish with a clean paper towel. Use cookware with clean, dry bottoms. See **Ceramic-Glass Cooktop** section in this Owner's Guide.

Warranty Information

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will repair or replace any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used, and maintained in accordance with the provided instructions. In addition, the glass cooktop or radiant surface element of your appliance (excluding built-in and free-standing range appliances) is covered by a two through five year limited warranty. During the 2nd through 5th years from your original date of purchase, Electrolux will provide a replacement glass cooktop or radiant surface element for your appliance which has proven to be defective in materials or workmanship when such appliance is installed, used, and maintained in accordance with the provided instructions.

Exclusions

This warranty does not cover the following:

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased “as-is” are not covered by this warranty.
5. Food loss due to any refrigerator or freezer failures.
6. Products used in a commercial setting.
7. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
8. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
9. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
10. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.
11. Labor or in-home service costs during the additional limited warranty periods beyond the first year from your original date of purchase.
12. Pickup and delivery costs; your appliance is designed to be repaired in the home.
13. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
14. Damages to the finish of appliance or home incurred during transportation or installation, including but not limited to floors, cabinets, walls, etc.
15. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER’S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE REPAIR OR REPLACEMENT AS PROVIDED HEREIN. **CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR.** ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA, Puerto Rico and Canada. In the USA and Puerto Rico, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

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